

Important Dates

- January 8th Board Meeting & Planning Party. See President's Message
- January 17th Cellarbration & Pouring of the Golds. See page 2 for details.
- February 5th, Monthly meeting.

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41st Annual Amateur Home Wine Competition—Best of Show Winners

The 41st Annual Amateur Home Winemaking Competition was put on by The Cellarmasters again this year at the Camarillo Custom Crush. We had 290 wines judged by 41 judges with 53 Gold, 128 Silver and 68 Bronze medals awarded. The Best Of Show was tough because of the high quality of the wines but we also had 30 Golds in the Reds category and ended up with 2 separate panels for just Red wine. The overall Best Of Show winners are:

Red - Jim Bond, 2011 Syrah, Paso

White - Larry Buell, LaCrescent, 2013

Other - Frank Ivrato, Riesling Ice wine, 2013.

We'd like to thank John Daurme and Shaun Frohn for hosting the competition at the



Best of Show, hashing it out

winery, and a big thanks to Jill Crudup for flying back from Hawaii early to host the after-party at her house. Also, thanks to Mark Dawson and Matt Lester for running the

faults and judging seminars, Jen Swank and Jean Moore for logging the wines, Jean for wrangling the Stewards again this year, Andy Coradeschi for running the calibration, Jon and Camille Umhey for day-of-event medal entries, Michael Chizzo for organizing the medal distribution, Suzy Cantor for organizing breakfast, everyone who brought a delicious dish, Jen and Rich Swank for lunch, and all 41 judges who came out and gave a Saturday to make this competition a success.

Please check <http://cellarmastersla.org/> for full results.

-Gregg Ogorzelec

President's New Year Message

I hope everyone is having a wonderful holiday season, the best time to get together with friends and family. It is also a difficult time to be without those we care about whether they are far away, too busy, or are no longer with

us. Many of our Cellarmasters clan have lost loved ones this year and I hope that even though they are not here that you have the chance to savor a fond memory and smile and make a toast. I look forward to celebrating the



New Year with everyone at our Cellarbration and Pouring of the Golds at 5:00pm on January 17th at the Topanga Community Center. If you won a gold

CELLARBRATION POURING OF THE GOLDS

SATURDAY, JANUARY 17, 2015

START TIME

5 PM



COST PER

PERSON

\$15

**BRING A BOTTLE OF WINE TO DRINK AND
ANOTHER TO SHARE!**

BRING A DISH TO SHARE

IF YOUR BIRTHDAY IS:

JAN- FEB: APPETIZERS

MARCH-OCTOBER: SIDE DISH

NOV-DEC: DESSERT



**RSVP, PAYPAL ONLINE OR SEND CHECK MADE OUT TO CELLARMASTERS TO:
11110 ZELZAH AVE. GRANADA HILLS, CA 91344**

TOPANGA COMMUNITY CLUB

1440 N TOPANGA CANYON BLVD 5-10 PM

LIVE BAND. ONE FREE RAFFLE TICKET. WINE EXCHANGE. DANCING AND LOTS OF FUN!

Continued—President’s New Year Message

medal at the 2014 competition, please indulge the group by bringing a bottle or two to share.



I would like to thank Gregg Ogorzelec for the amazing job he did as president, overseeing a wonderful year. Suzy Canter also did a great job as newsletter editor, and the wine competition would not have been a success without Jean Moore. Although I only listed a few names, I want to give thanks

meetings at Old Oak Cellars, Wine Fault Seminar, Wine Judging Seminar, Wine Competition, and the Wine Competition Celebration are some of the notable events of 2014.

The success of this club is based on its members and their contributions and I look forward to working with everyone to have successful events

in 2015. We also had some wonderful speakers in 2014 and Jess Stevenson ended the year with a very good talk on Sparkling Wines. He has inspired me to make a sparkling wine in 2015. My riddling rack is ready and waiting. What wines do you want to make this year?

2015. The board meeting and planning party will be at Jean and Pete Moore’s home in Thousand Oaks at 7:00pm on January 8th. We will be planning events to be held in 2015 so bring your calendar and your ideas.

I would like to cover a different wine varietal each month. January is “Syrah Month” in honor of our Red Best of Show winner Jim Bond for his 2011 Syrah from Paso Robles. Just to get us started in thinking about Syrah, here is the description from Jancis Robinson’s “The Oxford Companion to

“This is also the time of year to make new goals and plans for the New Year.”



Wine”: Fleshy, clean and plum-scented, perhaps more reminiscent of Australian Shiraz than the more micro-biologically laden examples of the Rhone valley. In fact California’s surge in Syrah interest can trace its inception to a 1973 importation of cuttings from Australia.”

Cheers,
Jennifer Swank

“I hope Cellarmasters will meet the needs of supplying education, fun, camaraderie, sharing, exploration, food and wine in 2015.”



This is also the time of year to make new goals and plans for the New Year. I hope

Cellarmasters will meet the needs of supplying education, fun, camaraderie, sharing, exploration, food and wine in

to everyone who volunteered and/or hosted the many enjoyable events in 2014. The Carpinteria tasting, Pinot Noir tasting, Derby Day, Bus trip to Ojai,



2015 Cellarmasters Board



President	Jennifer Swank	206-465-4159 president@CellarmastersLA.org
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“...fabulous dark-colored red wine reminiscent of black pepper, dark chocolate, and tannins.”

The Guide to Syrah Wine from Winefolly.com

In a world where bigger is better, Syrah is the ideal choice. It's darker than Cabernet Sauvignon and contains high amounts of health-invigorating antioxidants. Syrah is made in

many countries into a fabulous dark-colored red wine reminiscent of black pepper, dark chocolate, and tannins.

Syrah Wine Profile

FRUIT: Blackberry, Blueberry and Boysenberry (tart to jammy)

OTHER: Olive, pepper, clove, vanilla, mint, licorice, chocolate, allspice, rosemary, cured meat, bacon fat, tobacco, herbs and smoke

OAK: Yes. Usually medium to high usage of oak aging (of all kinds).

TANNIN: Medium (+)

ACIDITY: Medium (+)

AGEABILITY: Yes. 5-9 years (most) & 12-25 years (age-worthy examples)

COMMON SYNONYMS & REGIONAL NAMES:

Shiraz, Sirac, Marsanne Noir, Entournerein, Serène, Hermitage, Crozes-Hermitage, Cornas, Côte-Rôtie, St. Joseph



Syrah grape bunches

Continued from page 4 The Guide to Syrah Wine from Winefolly.com

Viticulture

Wine growers often say “Syrah likes a view” because the best vineyards are usually towards the top of hills where there is less soil, making the vines produce less (but more concentrated) grapes.

Grape growing regions of California

The Sierra foothills, the warmer canyons of eastern

Santa Barbara County, the Hopland area of Mendocino and Sonoma’s Dry Creek Valley have distinguished themselves as notable Syrah grape growing regions.

Winemaking Tricks

Because Syrah wines have such thick skins and high tannin, it is a common practice for winemakers to cold soak Syrah grapes for days (or even weeks!). Cold soaking (aka extended macera-

tion) increases color and fruitiness in a wine while also reducing harsh tannin and herbaceous flavors. In the northern Rhone Valley, Syrah is traditionally perfumed with a little Viognier. It is commonly used in blends all over the south of France. In Australia, the Barrosa produces Shiraz wines that are dense, rich and potent due to warm growing conditions.

“Syrah is traditionally perfumed with a little Viognier.”

For Sale

WINE FLOOR CORKER - Heavy Duty Italian Wine Floor Corker. Used, but still works well. \$40

60 GAL BARREL STAND - Barrel stand allows to stand 2 ea 60 Gal barrels vertically for tight quarters. \$50

Contact: Jess Stevenson, 818-883-7570,
email: jstevenson@socal.rr.com



Visit the Home Beer Wine and Cheese Shop for your wine needs in 2015

Get your order in, before we sell out! Mail, FAX or In Person at The Shop Only, Sorry, no web/email orders accepted. Quantities of these super-premium varietals are very limited and we sell out very fast: It's first ordered, first reserved, until sold out.

Go to:
www.HomeBeerWineCheese.com

Come and enjoy **Camarillo Custom Crush Winery** on the "Ventura County Wine Trail"

<http://www.venturacountywinetrail.com/>

The CellarMasters Home Wine Club is a volunteer organization dedicated to promoting the art and science of home winemaking. We provide a forum for the exchange of information on winemaking methods and personal experiences.

Monthly meetings are normally held the first Thursday evening of the month at the "Home Beer, Wine and Cheese Making Shop" (our sponsor) in Woodland Hills, California. CellarMasters is the sole sponsor of the annual U.S. Amateur Winemaking Competition.

This is the official CellarMasters newsletter. Annual subscriptions are complimentary with CellarMasters membership. We attempt to publish monthly but harvest, bottling, and/or purely educational wine-tasting may well deter us.

December Winning Recipe—Quick Beef Stroganoff By Tom Shudic

2 lbs. ground beef (I used grass fed organic from Costco)
2 onions, chopped
~ 2 tbsp. EVOO
Freshly sliced garlic, to taste (I used most of a head)
~ ½ carton TJ's beef stock
1+ tbsp. tomato paste
1 tsp. thyme (dried)
1 tbsp. dill (dried) ç the secret ingredient!
Salt
Freshly ground black pepper (I was generous with this)
Cayenne pepper (don't be stingy, but don't go crazy either!)
1 lb. brown mushrooms, sliced
1 pt. sour cream (regular)
At least ½ cup wine (I used amontillado sherry because I had some left over.)
~ ½ pkg. noodles (I prefer wide flat, but I had bowties on hand.)

Fry the meat in a large skillet, adding ~ 1 tsp. salt, until it is all cooked, but not browned. Chop it up while it is cooking and keep turning it until it is no longer pink. Drain all the juice and fat into a cup and put it into the freezer to solidify the fat. Dump the cooked meat into a

bowl for now.

Saute the onions and garlic in the olive oil (EVOO) until soft. Add the mushrooms and some beef stock. Simmer covered until the mushrooms soften and release their water. Add the wine, pepper, cayenne, tomato paste, thyme and dill and simmer uncovered for awhile, stirring occasionally. Add more beef stock if it begins to look dry.

The cup of drippings in the freezer should have a layer of solid fat on top by now that you can easily separate from the juice underneath. Discard the fat and add the juice back to the pan.

Dump the meat back into the pan and stir to combine. Taste for salt and adjust to taste.

Meanwhile, bring salted water to a boil and cook the noodles to *al dente minus* a little bit. The noodles will cook further in the Stroganoff if it is moist enough.

Add the sour cream to the skillet and mix thoroughly to combine. Drain the noodles and add them to the skillet, with stirring. Cover and leave on very low heat while you make a salad or vegetable dish to accompany.

Serve with a nice bottle of red wine. Mangia!